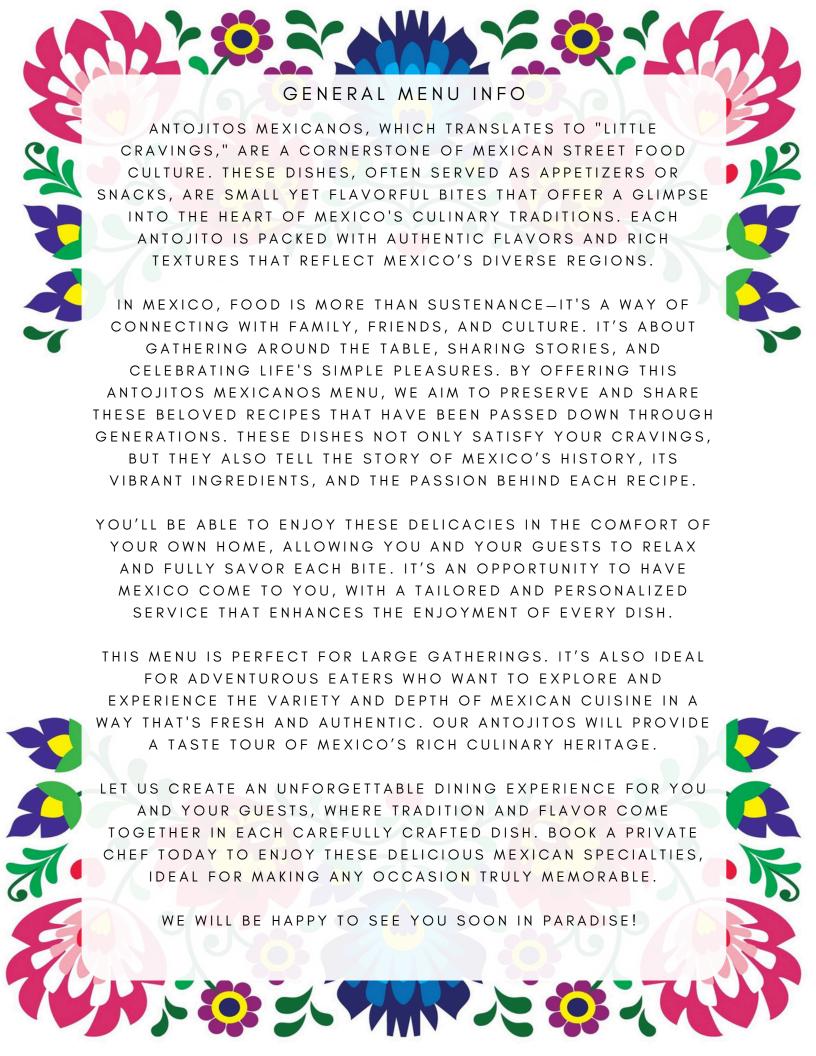


2024 - 2025

ANTOJITOS MEXICANOS

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN





GUACAMOLE AND TOTOPOS

FRESH AVOCADO DIP PREPARED WITH LIME, CILANTRO,
AND DICED ONIONS, SERVED WITH CRISPY TOTOPOS

(TORTILLA CHIPS) SEASONED WITH SEA SALT AND LIME.

GORDITAS DE CHORIZO Y PAPAS
CORN DOUGH POCKETS STUFFED WITH SPICY CHORIZO
AND POTATOES, SERVED WITH SALSA ROJA.





MOLE POBLANO CON POLLO
TENDER CHICKEN SMOTHERED IN A RICH, COMPLEX MOLE
POBLANO SAUCE, MADE FROM CHILIES, CHOCOLATE, AND
SPICES, SERVED WITH RICE AND TORTILLAS.

ENCHILADAS POTOSINAS SMALL, SLIGHTLY SPICY RED CORN TORTILLAS FILLED WITH REFRIED BEANS AND CHEESE, SERVED WITH LETTUCE, CREMA, AND SALSA ROJA, ACCOMPANIED BY GRILLED CECINA (SALTED BEEF) OR CHORIZO.

SOPES DE CHORIZO CON PAPA
THICK MASA ROUNDS TOPPED WITH REFRIED BEANS, CHORIZO
AND POTATO MIX, LETTUCE, CREMA, SALSA VERDE, AND
CRUMBLED QUESO FRESCO.



HUARACHES DE CARNE AL PASTOR
THICK OVAL MASA BASE TOPPED WITH REFRIED BEANS,
MARINATED PORK AL PASTOR, GRILLED PINEAPPLE, ONIONS,
CILANTRO, AND A DRIZZLE OF SALSA VERDE.

TOSTADAS DE ATÚN AL PASTOR
FRESH, MARINATED TUNA IN PASTOR-STYLE SEASONING
SERVED ON CRISPY TOSTADAS WITH PINEAPPLE, ONIONS,
CILANTRO, AND AVOCADO, WITH A DRIZZLE OF SALSA VERDE.



